

JudahK uvalis

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PROFESSIONAL SUMMARY

Experienced Chef with 3+ years focusing on Hotels. Known for quality engineering.

CORE SKILLS

Cuisine Styles

French

Kitchen Skills

Sauce-making • Cost Control • Menu Design • Plating • Butchery • Baking

Operations

HACCP

Soft Skills

Team Leadership

WORK EXPERIENCE

Private Chef — Leffler - Kilback (Oct 2025 - Present)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 251 guests with 95%+ client satisfaction.

Executive Chef — Moen - Streich (Jun 2015 - Present)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 291 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

EDUCATION

Diploma in Culinary Arts, Brakus LLC Institute (2015)

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3

PROJECTS

tergum aegre - User-friendly client-server service-desk

fugit avertō alo - Open-architected value-added concept

cupiditas cura - Programmable logistical moderator

REFERENCES

Missouri Hilpert — Director — Vladimir81@gmail.com